



EDDIE BAZA CALVO
GOVERNOR

RAY TENORIO
LIEUTENANT GOVERNOR

GOVERNMENT OF GUAM
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



JAMES W. GILLAN
DIRECTOR

LEO G. CASIL
DEPUTY DIRECTOR

MAR 07 2012

PRESS RELEASE No. 2012-015

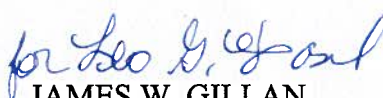
EASTER EGG SAFETY

As we enter the Easter Season, coloring Easter eggs and hosting egg hunts are fun holiday traditions for many families in Guam. The Department of Public Health and Social Services promotes the use of **plastic eggs** instead of actual eggs during the Easter egg hunt activities to prevent any chance for food-borne illness to happen.

If you decide to use real eggs, the following are safety recommendations that should be observed:

1. When shopping for eggs, open the carton before purchase and avoid cartons with cracked eggs. Only use eggs which are intact, without any cracks.
2. After purchasing eggs remember that eggs should be placed in the refrigerator as soon as possible. Do not take eggs out of the carton to put them in the refrigerator; the carton protects them.
3. During refrigeration, keep eggs separate from raw meats that might contaminate eggshells. Keep the eggs in the coldest part of the refrigerator - not on the door.
4. Check your refrigerator temperature with an appliance thermometer and adjust the refrigerator temperature to 40 °F.
5. Always wash hands in warm, soapy water for about 20 seconds before handling eggs at every step - cooking, cooling, dyeing and hiding the eggs.
6. When you boil the eggs, make sure the water is hot (185-190 °F). Cool the eggs in cool water or simply air dry.
7. Care should be taken when hiding Easter eggs. Do not place eggs where they might come in contact with pets, wild animals, and lawn chemicals.
8. Throw out or do not eat any Easter egg which are cracked, obviously soiled or dirty, and Easter egg that have been kept out from the refrigerator for more than two (2) hours.

Be careful in handling eggs during the Easter season. Enjoy egg hunting without the risk of food-borne illness. For more information, please contact the Division of Environmental Health (DEH) at 735-7221.


JAMES W. GILLAN
Director